



PRIX FIXE BRUNCH SPECIAL

\$29 | SATURDAY-SUNDAY

COCKTAIL & WINE SPECIALS

Opulent Espresso Martini, 18

Gold Fashioned, 18

Miraval, Rosé, Côtes de Provence, 65

Emmolo, Sauvignon Blanc, Napa Valley, 68

Belle Glos, 'Balade', Pinot Noir, Russian River Valley, 85

Ehlers, Cabernet Sauvignon, Napa Valley, 125

Altamura, Cabernet Sauvignon, Napa Valley, 175

FIRST COURSE CHOOSE ONE

The Annie Tortilla Soup, avocado relish, queso fresco, tortilla chips

Romaine Caesar Salad, herb croutons, parmesan, boquerones

Beet Salad, whipped ricotta, pistachios, saba vinaigrette, basil

The House Salad, young lettuces, cucumber, pickled tomato & onion, olives, marinated feta

2 Blueberry Muffins, butter & jam

2 Scratch Biscuits, choice of honey, butter & jam OR sausage gravy

SECOND COURSE CHOOSE ONE

The Classic Ben 'E', English muffins, 2 poached eggs, Canadian bacon, hollandaise

Chicken Pibil, 2 poached eggs, avocado, pickled red onion, smoked paprika hollandaise, cilantro

Cinnamon Roll French Toast, cinnamon custard, frosted pecans, vanilla bean glaze

Huevos Rancheros, crispy tortilla, refried beans, fried eggs, avocado, cowboy chili

Lemon Blueberry Ricotta Waffle, lemon curd, whipped ricotta, blueberries

Atlantic Salmon, piquillo pepper & fennel ragout, capers, agrumato oil

Chicken Paillard, marinated tomatoes, avocado, red onion, arugula

Fried Chicken Sandwich, sambal aioli, bread & butter pickles, lettuce, tomato, herb fries

DESSERT +6

Gianduja Chocolate Gateau, frosted hazelnuts, vanilla ice cream

Pistachio Paris Brest, choux pastry, macerated strawberries, pistachio dragees

Philadelphia Lemon Cheesecake, Philadelphia cream cheese, lemon ginger cookie crust

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.

We appreciate your understanding and continued support.